

Our State eats

Sponsored by Neese's Country Sausage

Spinach Salad *with* Hot Bacon Dressing

- 1 tablespoon salted butter
- 2 tablespoons pecans
- ½ pound Neese's Hickory Smoked Bacon,
roughly chopped
- 3 tablespoons apple cider vinegar
- 1 teaspoon seeded mustard
- 1 teaspoon light brown sugar
- 4 cups fresh spinach
- Pinch of salt
- ½ red onion, thinly sliced
- ¼ cup crumbled goat cheese

Melt butter in a skillet over medium heat and toast pecans for 2-3 minutes. Set aside.

Cook the bacon over medium heat until crisp, 4 to 5 minutes. Set aside.

Drain all but 3 tablespoons of bacon drippings. Add vinegar, sugar, mustard, and salt to the skillet and whisk over medium heat until completely combined, 1 to 2 minutes.



Toss greens in the hot dressing and transfer to a salad bowl. Top with onions, toasted pecans, goat cheese, and crumbled bacon.

Tip: Serve this dish quickly after assembling, as the spinach will wilt.

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